



logan

# Weemala



## 2018 Gewürztraminer

Weemala is both an Aboriginal word for 'good view' and the name of our vineyard in the Central Ranges of NSW. As the birds that live here can testify, it does have a bloody good view. Right now you've got a pretty good view of our Gewürztraminer. The 2018 Gewürztraminer is white gold in colour and has aromas of red apple, turkish delight, lavender and honey with flavours of lychee, pear, rose water, ginger and woody spices on a textured palate with a clean spicy ginger finish.

### VINEYARD

The Gewürztraminer grapes for this dry white, grown at an elevation of greater than 900 metres on the slopes of Mount Canobolas in Orange, were harvested at 13.14° Baumé on the 7th March 2018.

The 2018 growing season was warm and dry in the NSW Central Ranges, however enough well-spaced rain events across the season allowed the grapes to progress through to ripeness without suffering undue stress. These conditions resulted in a compact harvest period with clean fruit and yields per vine a little lower than average.

The vines have been trained on a VSP trellis system.

### WINEMAKING

After picking and crushing the grapes in the cool of the night, the juice was clarified by floatation with nitrogen for 75% of the wine which was fermented in stainless steel tanks at low temperatures. 10% of the wine was fermented in French oak barrels and 15% fermented on skins using wild yeasts and remained on skins for 18 days before being basket pressed. The wine remained on full yeast lees with regular stirring for 5 months post fermentation. The wine was filtered before bottling.

### ANALYSIS

Alcohol	13.5 %
Titratible acidity	4.2 g/L
pH	3.43
Residual sugar	7.3 g/L